

2017 Edmeades pinot noir

Our Single Vineyard wines convey the unique qualities bestowed by a specific vineyard during one season. We are highly selective with our vineyards, choosing only those with the best soil, climate and farming practices, all of which are reflected in the glass. While exquisite now, these wines are crafted to be saved and savored years after their release.

VINEYARD NOTES

The historical Edmeades Vineyard sits along the western side of the small town of Philo in what's known as the "deep-end" of Anderson Valley. Flanked by the Navarro River, there is a diversity of sandstone soils throughout the vineyard. The Edmeades vineyard is planted with vines facing southwest, allowing this vineyard to receive warmer afternoon weather. This helps to balance the prolonged cool fog influence this vineyard sees throughout the growing season.

WINEMAKER'S NOTES

Aromas: Raspberry, dried cherries, pennyroyal, orange zest.

Palate: Medium weight palate with soft tannins. Notes of cherry, pomegranate, and clove with light delicate cola notes on the finish.

VINTAGE NOTES

The 2017 vintage began with significant rainfall prior to bloom, refilling the state's reservoirs and ending California's five-year drought. We saw a sudden spike in temperatures just prior to harvest, leading fruit to ripen quicker than anticipated. This sped up our harvest schedule, but due to our team's vigilance, the fruit was still able to be picked at optimal ripeness. Temperatures then cooled back down by mid-September, allowing the remaining vineyards to complete ripening at an ideal pace. The rest of harvest was finished as planned, with yields coming in at their typical levels.

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	APPELLATION		BRIX AT HARVEST
	Anderson Valley	FERMENTATION	22.5°
		100% stainless steel	
	AGING	fermented	
	15 Months, 25% New		ALCOHOL
	French Oak, 75% Neutral		13.1%
	French Oak	CLONES	
		47% Swan, 28% 115,	
207	SOIL	25% Calera	PRODUCTION
S Gpain EDMEADES Avariante Main Pier Neir	Franciscan sandstone, clay		950 cases